

vero

PIZZA NAPOLETANA

EST. 2012
by PIZZAIOLO M-A BUHOLZER

Originally developed in Naples, Italy over three centuries ago, the pizza napoletana is a culinary craft imbued with history, methodology and discipline. The dough is made from '00' flour, water, sea salt and natural leavening (yeast or madre). Slowly leavened and hand rolled by the pizzaiolo, the pizza cooks in a wood-fired oven at nine hundred degrees for about ninety seconds. The pizza is lightly topped and often sports a leopard-like char. The Pizza Margherita— tomato, basil, fresh mozzarella, sea salt, e.v. olive oil, is the quintessential neapolitan pizza. Pizza Napoletana is best eaten immediately, fresh out of the oven and left uncut for the diner to tear or cut at their own pace.

open for dinner tues- thurs 5 - 10 pm fri, sat 5 - 11 pm
dine in only | closed sunday and monday

TO START

BREAD & OIL 4

On the Rise breads, tomato-chive butter, olive oil

MARINATED OLIVES 6

gaeta & castelvetro olives, dried tomatoes

BURRATA 12

burrata cheese, melrose apple, speck, pecans, honey

CURED MEAT PLATE 14

mortadella, soppressata, coppa, speck alto adige, mustard, pickles

ROASTED CAULIFLOWER 9

mascarpone, vincotto, chives

ROASTED BRUSSELS SPROUTS 12

sesame seed, pecorino, sumac vinaigrette, soy sauce egg

HOUSE SALAD 6 | 15

romaine, dried olives, breadcrumbs, pecorino, caesar dressing*, chile oil

ARUGULA SALAD 6 | 15

arugula, parmigiano, truffle oil, lemon

PIZZA NAPOLETANA

10" neapolitan dough, recommend one per person, served uncut

MARGHERITA 14

tomato, mozzarella, basil

MARINARA 13

tomato, oregano, basil, garlic; no cheese

AMERICANO 15 add pepperoni +2

tomato, mozzarella, taleggio, pecorino, parmigiano, oregano

PICCANTE 15 add guanciale +2

tomato, mozzarella, calabrian chili, onions, garlic, pecorino

SALUMI 15

tomato, mozzarella, genovetta salami, pecorino, honey, oregano

SALSICCIA 16

tomato, mozzarella, italian sausage, salami, red onion, pecorino

CAPUA 16

tomato, mozzarella, prosciutto, arugula, parmigiano

SOPPRESSATA 16

tomato, mozzarella, soppressata, jalapeno, gorgonzola

BIANCA 13

garlic, mozzarella, basil

FILETTI 15

garlic, mozzarella, cherry tomatoes, basil, arugula, pecorino

MILK & HONEY 16 add guanciale +2

garlic, mozzarella, farm egg, basil, honey

BEST 16

garlic, mozzarella, ricotta, caramelized leeks, sesame seeds

FUNGHI 16 add speck +2

garlic, mascarpone, oyster mushrooms, leeks, gorgonzola

COPPA 16

garlic, mozzarella, hot coppa, calabrian chili, parmigiano, basil

ADD ONS

buffalo mozzarella +3 arugula +2 farm egg +2
speck | hot coppa | guanciale | soppressata +3 anchovy +2

TO FINISH

GELATO 5 / 6

local artisan gelato, please ask server for daily selection

AFFOGATO 6

espresso over your choice of gelato

LOCAL SOURCES most of our produce, our eggs and many of our cheeses come from local sources ensuring seasonal quality and overall goodness

FarmShare Ohio
Gelato Star
Haywire Farm

Killbuck Valley Mushrooms
Mike Varga Apiary
On the Rise Bakery

Rainbow Farm
Sage's Apple Farm
Thaxton Organic Garlic

Waxwing Farm
Wolff Farms

please let us know of any food-related allergies or dietary restrictions/ exclusions

*eating undercooked or raw eggs may increase risk of foodborne illness

table wine

RED CARAFE, 500 ML	TOSCANA ROSSO	18
WHITE CARAFE, 500 ML	TOSCANA BIANCO	18

red wine

glass

BARBERA D'ALBA	ROCCHES COSTAMAGNA	9 / 32
CHIANTI	CASTELLO SONNINO	8 / 28
NEBBIOLO	VILLADORIA	9 / 32
SUPER TUSCAN	TENUTA LA BADIOLA <i>IL CANAPONE 642'</i>	11 / 40
AGLIANICO	SAN SALVATORE AGRICOLA	11 / 40

bottle

AMARONE	MASSIMAGO 2010	102
BARBARESCO	BOFFA 2012	50
BAROLO	FRANCO CONTERNO 2009	52
BOLGHERI ROSSO	MICHELLE SATTA 2012	44
BRUNELLO DI MONTALCINO	LA GERLA 2009	84
CHIANTI CLASSICO RESERVE	MELINI LA SELVANELLA 2010	52
CHIANTI MONTESPERTOLI RISERVE	CASTELLO SONNINO 2011	34
DOLCETTO DI DOGLIANI	MARZIANO ABBONA SAN LUIGI 2013	40
NERO D'AVOLA	ZISOLA 2012	45
PUGNITELLO	CORTE ALLA FLORA 2011	60
VALPOLICELLA RIPASSO	REMO FARINA 2013	38
SUPER TUSCAN	TOLAINI AL PASSO 2010	48
VINO NOBILE	PODERE SAN GIOVANNI 2012	36

white wine

glass

CHARDONNAY	ANDRIANO SOMERETO	8 / 25
FALANGHINA	FEUDI DI SAN GREGORIO	8 / 25
PINOT GRIGIO	ANDRIANO	10 / 25
SAUVIGNON BLANC	LA VIS DIPINTI	8 / 26
SOAVE	BERTANI <i>SEREOLE</i>	9 / 32
FALANGHINA	SAN SALVATORE AGRICOLA	11 / 42

bottle

FIANO	CASTELLO MONACI	42
GAVI	MARCHESI DI BAROLO	36
CHARDONNAY KREUTH	TERLAN	56

other

ROSÉ OF MOLINARA & MERLOT	BERTANI	8 / 28
ROSÉ OF NEGROAMARO	CASTELLO MONACI <i>KREOS</i>	9 / 32
BRACCHETTO D'AQUI	COL DEI VENTI	9 / 32
PROSECCO SPLIT	LAMBERTI	9
PROSECCO BOTTLE	CORTE ALLA FLORA	38

beer

BIONDA	MENEBREA	5
AMBER	MENEBREA	5

soft drinks

LOCAL APPLE CIDER	2	SPARKLING MINERAL WATER	4
BLOOD ORANGE SODA	3	FLAT BOTTLED WATER	4
SPARKLING LEMONADE	4		
ORANGE-MANGO SODA	4		
BLACKBERRY SODA	4		
GINGER BEER	4		
MEXICAN COCA-COLA	4		

after dinner/ coffee

ESPRESSO	2	VIN SANTO @ BISCOTTI	12
AMERICANO	2.50	LEMONCELLO	8
GELATO AFFOGATO	6		
TABLE MOKA POT	8		